



新桃園餐館
XIN TAO YUAN RESTAURANT
地址：新加坡丹絨巴葛路63號
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可口前菜 Chef's Recommendation Cold Dishes

*1. 五香燻牛肉	\$10
Beef in Spicy Sauce	
2. 蒜泥白肉	\$5
Sliced Pork in Poundd Garlic	
*3. 北京拍黃瓜	\$9
Marinated Cucumber	
4. 上海豆干絲	\$5
Shang Hai Slice of Tofu	
*5. 佛山分蹄排海蜆	\$12
Sliced Pig's Trotters and Jellyfish Country Style	
6. 酥炸沙丁魚	\$5
Deep-Fried Sardine	
*7. 台灣鹹味鴨舌	\$7
Duck's Tongue Country Style	
8. 凉拌海帶絲	\$5
Cold Seaweed	
*9. 皮蛋小葱拌豆腐	\$5
Dried Beancurd with Century Egg	
*10. 皮蛋雞腿	\$6
Chicken Drumstick with Century Egg	
*11. 紅油辣耳	\$5
Pig's Ear in Hot Chili Oil	
12. 麻辣雞肝	\$5
Duck's Liver with Chili	
13. 鴨絲炒粉皮	\$12
Duck with Bean Jelly in Spicy Sauce	

魚翅/湯類 Shark's Fin / Soup

14. 養白山人參雞湯	\$8.50
Ginseng Chicken Soup	
*15. 砂煲蟹肉魚翅 (大)	\$19.50
Claypot Crab Meatball Steaming with Shark's Fin (Big)	
*16. 圓腿燒山瑞 (盅)	\$8
Turtle Soup	
*17. 鹿茸五竹炖水鴨 (盅)	\$9
Duck Soup with Chinese Herb	
*18. 酸辣湯 (大/小)	\$10/\$5
Sour & Spicy Soup (Big/Small)	
19. 西红柿蛋花湯 (大/小)	\$10/\$5
Tomato with Egg Drop Soup (Big/Small)	

名廚推薦炒菜 Main Dishes

20. 蒜油時蔬扒脆魚	\$30
Sauteed Abalone Clam with Vegetables	
21. 蒜蓉蟹肉大蝦/干磨大蝦	\$18
Deep-Fried Prawns in Garlic Butter / Stir-Fried Shelled Prawns	
*22. 京醬肉絲配薄餅	\$12
Shredded Pork with Papiash and Special Sauce	
*23. 港式紅燒乳鴿皇	\$23
Roast Pigeon	
*24. 香酥鴨	\$18
Deep-Fried Crispy Duck	
25. 椒鹽黃魚全條	\$20
Iscoyan Battered Chicken	
26. 黑胡椒炒螃蟹/蔥香炒螃蟹	\$22
Braised Crab with Black Pepper / Braised Crab with Ginger and Onion	

*27. 銀絲炒生魚片	\$18
Sir-fried Fish Fillet with Green Vegetables	
*28. 招牌脆皮魚	\$18
No.1 Deep-fried Boneless Fish in Sweet & Sour Sauce	
29. 京式滑汁魚	\$19
Braised / Crispy Fish	
*30. 百合蓮蓉炒蝦球	\$16
Sir-fried eperogous with Prawns	
31. 椒鹽美味大排骨	\$15
Deep-fried Pork Ribs with Salt Pepper and Garlic	
32. 宮保雞丁/檸檬軟雞	\$12
Diced Chicken with Dried Chili / Deep-fried Chicken with Lemon Sauce	
33. 泰式青檸豉蒸牛肉	\$15
Fried Beef with Oyster Sauce and Vegetables	
34. 蔥爆羊肉/孜然羊肉	\$12
Fried Thin-Sliced Mutton/Fried Slices of Lamb with Chinese Onion, Dried Chili & Spices	
*35. 酥炸雞腿玉米	\$19
Deep-fried Frog Legs with Corn	
36. 椒鹽蔥香孜然羊肉	\$22
Hot Flame Chicken with Ginger and Onion	
*37. 銀芽炒雞柳	\$18
Fried Flat of Eel with Pea Sprouts	
*38. 海鮮生菜包	\$15
Seafood Wrapped with Lettuce	
*39. 家常豆腐/鍋塌豆腐/蒜蓉豆腐	\$10
Home-cooked Style Beancurd / Poteca Stewed Beancurd / Stewed Beancurd with Spicy Sauce	
*40. 毛家尖椒肉	\$10
Fried Pork with Chili of Chairman Mao Zedong's Favour	
41. 辣豆角炒肉絲	\$10
Minced Meat with Preserved Long Bean	
*42. 干燒四季豆	\$9
Shallow-fried Spring Beans with Dried Shrimp & Bean Paste	
43. 蔥炒三絲/醋溜土豆絲	\$9
Pan-fried Potato and Vegetables / Pan-fried Potato with Vinegar Sauce	
*44. 上湯枸杞/清炒芥蘭仔/蚝油西生菜	\$7
Sir-fried with Fresh Vegetables	
45. 孔府煎豆腐	\$12
Kang Fu Brinjal with Mince Meat	

煲仔菜 Claypot Dishes

*46. 時菜扣肉煲	\$10
Claypot Pork with Preserved Dried Vegetable	
*47. 炆香蒜子煲	\$10
Stewed Brinjal in Spicy Sauce	
48. 海鮮豆腐煲	\$15
Beancurd with Mixed Seafood in Hot Pot	
49. 蒜子釀魚塊	\$15
Claypot Fried Eel with Garlic	
50. 砂鍋魚頭豆腐煲	\$22
Fish Head with Bean Jelly Soup in Claypot	

拉面、刀削面 Handmade Noodles, Slicing Noodles

*51. 山東大排骨面 (湯)	\$7
Hand Made Noodles with Pork Chop (Soup)	
*52. 四川擔擔面 (干)	\$5
Handmade Noodles with Spicy Minced Meat (Dry)	
*53. 北京炸醬面 (干)	\$5
Handmade Noodles with Fried Bean Sauce (Dry)	
54. 素菜銀絲 (湯/干)	\$5/\$7
Handmade Noodles Soup with Vegetables and Egg (Soup/Dry)	
55. 榨菜肉絲拉面 (湯)	\$5
Handmade Noodles Soup with Shredded Pork and Salted Cabbage (Soup)	
*56. 台灣牛肉拉面 (湯)	\$6
Handmade Noodles Soup with Sliced Beef (Soup)	
57. 韭菜肉絲面 (湯/炒)	\$8
Handmade Noodles with Shredded Pork (Soup/Fried)	
58. 海鮮面 (湯/炒)	\$9
Handmade Noodles with Seafood (Soup/Fried)	

精美點心、水餃 Side Dishes

*59. 北方水餃 (猪肉韭菜/魚肉/素菜)	每盤 \$6.00
Dumplings with (Meat/Fish/Vegetable)	
*60. 韭菜豬肉鍋貼	\$7.00
Pan-fried Minced Meat Dumplings	
*61. 上海灌湯小籠包	\$8.50
Shanghai Steamed Bun	
62. 淮揚素菜包	\$5.00
Steamed Vegetable Bun	
*63. 北方韭菜盒子	\$3.00
Buns Stuffed with Chive	
64. 蔥油餅	\$2.50
Pan-fried Cake with Spring Onion	
65. 花卷/蔥蔥花卷	\$4.00/\$5.00
Sham Roll Bread / Fried Bread Roll	

粉飯類 Rice

*66. 楊州炒飯	例 \$7.00
Chinese Fried Rice with Mixed Meat	
67. 咸魚絲粒炒飯	例 \$7.50
Fried Rice with Salted Fish and Diced Chicken	
*68. 白菜肉絲炒餅	例 \$8.00
Vegetable Delight and Shredded Pork Fried Pan Cake	
69. 白飯	每碗 \$0.50
Cooked Rice (Bowl)	

冷熱甜品 Hot & Cold Dessert

*70. 豆沙鍋餅 (甜)	\$6.00
Sweet Red Bean Paste/Pancakes	
71. 芝麻湯圓	\$4.00
Sticky Sesame Glutinous Rice Ball	
*72. 脆皮炸鮮奶	\$4.00
Crispy Pastry with Coconut & Milk	
*73. 拔絲蘋果	\$8.00
Deep-fried Apple with Honey	
*74. 冰糖紅棗雪蛤 (冷)	\$6.00
Double-boiled Red Dates & Hashima in Rock Sugar	
75. 粉制鹹芋薯 (冷)	\$3.00
Chinese Marbled Jelly	

飲品與啤酒 Drinks

*76. 廣南八寶茶/特級名茶	晚 \$3.00 / 套 \$5.00
Chinese Tea / Special Chinese Tea	
*77. 秘製酸梅湯/自製檸檬汁	杯 \$2.00
Home Made Plum Juice / Home Made Lemon Juice	
78. 薏米水/豆花水/各式汽水	杯 \$1.50
Home Made Barley Water / Soyabean Drink / Various Soft Drink	
79. 各式中國白酒/紅酒 (大)	\$15.00/\$30.00
Chinese Wine / Red Wine (Big)	
80. 花雕酒	\$25.00
Huo Tiao Chiew	
81. 啤酒 (小瓶)	\$5.50
Beer (Small Bottle)	
82. 扎啤	\$18.00
Beer (Jug)	
83. 黑啤 (罐)	\$7.00
Guinness (Can)	

免服務費、代客付消費稅
*Peanuts / Tower \$1 per person, No Service Charge, No GST.